

HOTEL INDIGO®

CONTINENTAL BUFFETS

(Buffets available for 1.5 hours)

MAIN STREET - \$19.00 PER GUEST

Assorted Yogurts & Granola

Freshly Baked Assorted Breakfast Pastries

Sliced Seasonal Fresh Fruits & Berries

Freshly Brewed Local Gourmet Coffee & Teas

Chilled Juice

PACIFIC PARK - \$22.00 PER GUEST

Assorted Greek Yogurts

An Array of Freshly Baked Breakfast Pastries

Fruit Muffins

Savory Breakfast Strudel with Black Forest Ham & Swiss Cheese

Sliced Seasonal Fresh Fruits & Berries

Freshly Brewed Gourmet Coffee & Teas

Chilled Juices

All pricing is subject to 23% service charge and 8.25% sales tax

BREAKFAST ENHANCEMENTS

A La Carte menu selections must be ordered for number of guests in attendance.

Individual Yogurts - **\$3.00 per guest**

Lucky Laila Smoothies - **\$5.00 per guest**

Hot House-Made Oatmeal or Cream of Wheat Served with Brown Sugar, Raisins & Nuts - **\$3.00 per guest**

Assorted Individual Dry Cereals Served with Whole or Skim Milk - **\$5.00 per guest**

Seasonal Freshly Sliced Fruit & Berries - **\$10.00 per guest**

Assorted Granola Bars - **\$3.00 each**

(Billed on consumption)

Assorted Whole Fruit - **\$3.00 per piece**

(Billed on consumption)

Assorted Bagels Served with an Assortment of Cream Cheeses - **\$47.00 per dozen**

Assortment of Danishes, Breakfast Breads, Croissants & Fruit Muffins Served with Butter & Jams - **\$47.00 per dozen**

House-Made Biscuits & Gravy- **\$47.00 per dozen**

Warm Cinnamon Pecan Sticky Buns - **\$48.00 per dozen**

Breakfast Burritos with Scrambled Eggs, Cheddar Cheese, Green Chilies & Choice of Chorizo, Sausage or Bacon, Served with Sour Cream & House-made Salsa

(Choice of one meat for 25 persons or two choices for 25+) - \$54.00 per dozen

Bella Breakfast on a Bun with Scrambled Eggs, Cheddar Cheese & Choice of Bread & Meat

Bread Choice- Biscuit, Croissant or English muffin

Meat Choice- Ham, Sausage or Bacon

(Choice of one bread & meat for 25 persons or two choices for 25+) - \$54.00 per dozen

All pricing is subject to 23% service charge and 8.25% sales tax

BREAKFAST BUFFET

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)
(Buffets available for 1.5 hours)

THE MAJESTIC - \$28.00 PER GUEST

Fruit Muffins with Butter & Cream Cheese

Sliced Seasonal Fresh Fruits & Berries

Scrambled Eggs

Crisp Applewood Bacon

Heirloom Potatoes

Freshly Brewed Gourmet Coffee & Teas

Chilled Juices

THE BISTRO - \$30.00 PER GUEST

Sliced Seasonal Fresh Fruit & Berries

Breakfast Breads, Danishes and Croissants with Butters & Jams

Scrambled Eggs

French Toast with Whipped Butter & Warm Maple Syrup

Crisp Applewood Bacon

Heirloom Potatoes

Freshly Brewed Local Gourmet Coffee & Teas

Chilled Juices

EAST QUARTER - \$33.00 PER GUEST

Assorted Muffins with Creamery Sweet Butter & Cream Cheese

Sliced Seasonal Fresh Fruits & Berries

Pancakes with Maple Syrup

House-made Biscuits & Gravy

Scrambled Eggs

All pricing is subject to 23% service charge and 8.25% sales tax

PLATED BREAKFAST

THE CONRAD - \$20.00 PER GUEST

Choice of Texas Toast Dipped in Cinnamon Batter or
Buttermilk Pancakes with Warm Maple Syrup

Crisp Applewood Smoked Bacon

Sliced Seasonal Fresh Fruits & Berries

Freshly Brewed Gourmet Coffee & Teas

Chilled Juices

ARISTOCRAT - \$26.00 PER GUEST

Scrambled Eggs

Crisp Applewood Smoked Bacon

Maple Sausage Links

Heirloom Potatoes

Fresh Baked Blueberry Muffins

Sliced Seasonal Fresh Fruits & Berries

Freshly Brewed Gourmet Coffee & Teas

Chilled Juices

THE PLAZA - \$30.00 PER GUEST

Whole Wheat Pancakes with Milk Jam

Heirloom Potatoes

Maple Bacon

Organic Fresh Fruits

Sliced Seasonal Fresh Fruits & Berries

Freshly Brewed Gourmet Coffee & Teas

Naked Juice Smoothies

Chilled Juices

All pricing is subject to 23% service charge and 8.25% sales tax

A LA CARTE - BREAKFAST STATIONS

Add on to any breakfast buffet – 25 GUEST MINIMUM

(Stations available for 1.5 hours)

BELGIAN WAFFLE STATION - \$9.00 PER GUEST

(One attendant per 25 guests at \$125.00)

Whipped Cream, Fruit Compotes, Pecans, Chocolate Chips & Maple Syrup

TEXAS BISCUIT STATION - \$14.00 PER GUEST

(One attendant per 50 guests at \$125.00)

Cheddar, Chocolate or Buttermilk Biscuits with Assorted Jams, Savory Fillings, Fruits & Spreads

OMELET STATION - \$18.00 PER GUEST

(One attendant per 50 guests at \$125.00)

Omelets Cooked to Order: Ham, Bacon, Mushrooms, Onions, Bell Peppers, Olives, Tomatoes, Cheese & Jalapenos

A LA CARTE BEVERAGES

A La Carte menu selections must be ordered for number of guests in attendance.

Local Gourmet Regular Coffee	\$65.00 per gallon	Sparkling Water	\$7.00 each
Local Gourmet Decaf Coffee	\$65.00 per gallon	Starbucks Energy Drinks	\$8.50 per person
Local Gourmet Teas	\$55.00 per gallon	Red Bull	\$8.50 each
Assorted Soft Drinks	\$4.00 each	Assorted Gatorade	\$7.00 each
Texas Specialty Drinks	\$8.50 each	Lemonade	\$45.00 per gallon
Bottled Water	\$4.00 each		

All pricing is subject to 23% service charge and 8.25% sales tax

BUILD YOUR OWN BREAK

Build Your Own Break is available for 30 minutes

Add \$4.00 per guest for bottled water or soft drinks

Local Gourmet Coffee, Tea & Water

\$14.00 per guest

Local Gourmet Coffee, Tea, Water & Choice of One Item

\$17.00 per guest

Local Gourmet Coffee, Tea, Water & Choice of Two Items

\$19.00 per guest

Local Gourmet Coffee, Tea, Water & Choice of Three Items

\$21.00 per guest

ITEM SELECTIONS

(Two choice for up to 20 persons and three choices for 25+ person):

- Freshly Sliced Seasonal Fruit & Berries
- Individual Yogurts with Granola
- Bagels Served with Cream Cheese
- Fruit Muffins
- Assorted Sweet Breads
- Danishes & Croissants with Butter & Spreads
- Biscuits & Sausage Gravy
- Warm Cinnamon Pecan Sticky Buns
- Soft Pretzels with Mustard & Cheese Sauce
- Jumbo Cookies
- Jumbo Brownies
- Chips & Salsa
- Assorted Candy Bars & Candies
- Deli Chips & Spinach-Artichoke Dip
- Individual Snack Bags
- Vegetable Display with Dip
- Granola Bars
- Whole Fruit Display
- Energy Bars

All pricing is subject to 23% service charge and 8.25% sales tax

LUNCH BUFFETS

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)

(Buffets available for 1.5 hours)

All buffets include Freshly Brewed Local Gourmet Coffee, Iced Tea & Water

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MAIN STREET - \$35.00 PER GUEST

Romaine Salad with Parmesan Cheese, Tomatoes
& Croutons Served with Creamy Caesar Dressing

Fresh Garlic Bread Sticks

Lemon Herb Marinated Breast of Chicken
with a Classic Tomato Basil Cream

Braised Short Rib with Black Olives and Pearl Onion Demi

Baked Vegetable Pasta with Pesto Alfredo Sauce

Zucchini and Sun Dried Tomato Medley with Fennel

Tiramisu Trifle

UPTOWN - \$38.00 PER GUEST

Bibb Lettuce Wedge Salad with Bleu Cheese Crumbs,
Applewood Smoke Bacon, Diced Egg & Tomatoes
Served with Garlic Ranch Dressing

Artisan Breads Served with Composed Butters

Pan-Seared Grilled Chicken with White Wine Butter Jus

Oven Roasted Pork Loin with Caramelized Shallot & Garlic Demi

Brussel Sprouts with Bacon and Red Onion

Yukon Gold Smashed Potatoes

Apple Cobbler with Local Ice Cream

TEXAS TWO STEP - \$42.00 PER GUEST

Texas Wedge Salad, Bibb Lettuce, Red & Yellow Pear Tomatoes,
Julienne Cucumber & Carrots Topped with Fried Jalapenos
& Served with Garlic Ranch Dressing

Corn Bread

Jalapeno Grilled Sausage topped with Country Slaw

Sliced Smoked Brisket with Chipotle BBQ Sauce

Oven Baked White Cheese Macaroni

Applewood Smoked Bacon & Molasses Baked Beans

Fire Roasted Vegetables

House-Made Peach Cobbler with Local Ice Cream

All pricing is subject to 23% service charge and 8.25% sales tax

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LUNCH BUFFETS

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)

(Buffets available for 90 minutes)

All buffets include Freshly Brewed Local Gourmet Coffee, Iced Tea & Water

CHEFS CARVING BOARD - \$40.00 PER GUEST

Tortilla Soup Served with Cheese, Lime Wedges & Tortilla Strips

Tossed Southwestern Caesar Salad with Chipotle Polenta Croutons

Fresh Mozzarella & Tomato Salad

Fresh Artisan Breads & Croissants

Smoked Turkey with Cranberry Chutney

Ham with Fried Onions & Olive Tapenade

Strip Loin with Horseradish Cream

Smoked Gouda & Aged White Cheddar Cheese

Cranberry Mayonnaise

Fresh Lemon Pesto Aioli & Stone Ground Spicy Mustard

House-made Potato Chips

Grilled Pineapple with Fresh Strawberries

Warm Bread Pudding with Vanilla Bean Anglaise

THE GUADALUPE - \$44.00 PER GUEST

Mixed Greens Salad with Tortilla Strips & Tomatoes
Served with Jalapeno Ranch & Vinaigrette Dressings

Smoked Chicken Layered Enchiladas

Grilled Vegetable Quesadillas

Smoked Brisket Tacos

Salvadoran Rice

Borracho Beans with Onions & Jalapenos

Tortilla Chips Served with House-Made Salsa, Queso & Guacamole

Flour Tortillas

Cilantro, Diced Onions, Lime Wedges, Sour Cream & Cheddar Cheese

Sopapillas Served with Warm Honey

SKY LINE - \$46.00 PER GUEST

Seasonal Field Greens Salad Served with Garlic Ranch
& Vinaigrette Dressings

Marinated Cucumber & Tomato Salad

Artisan Breads & Composed Butters

Chicken Salad

Seared Salmon with Lemon Beurre Blanc

Grilled Beef Medallion with Red Wine Demi Glace

Sautéed Brussels Sprouts with Red Onions & Bacon

Yukon Gold Garlic Mashed Potatoes

Vanilla Bean Crème Brulee

All pricing is subject to 23% service charge and 8.25% sales tax

LUNCH BUFFETS

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)

(Buffets available for 1.5 hours)

All buffets include Freshly Brewed Local Gourmet Coffee, Iced Tea & Water

SOUP UPGRADE (Choose One) - \$3.00 PER GUEST

Broccoli & Cheese Soup

Yukon Gold Potato & Leek Soup

Minestrone Soup

Tomato Soup

Chicken Tortilla Soup

All pricing is subject to 23% service charge and 8.25% sales tax

OUT TO LUNCH

Premium box lunches for your guest "on the go" (to serve onsite add \$5.00 per guest)

Choice of up to two selections for 25 guests and under and three selections for 50 guests or more

All are served with Whole Fruit & Individual Bags of Chips, House-Made Jumbo Cookie, Soft drinks or Bottled Water

\$28.00 PER GUEST

SMOKED CHICKEN

Smoked Chicken Served on a Croissant with Cranberry Aioli & Shredded Lettuce.

ROAST BEEF

Roast Beef with Brie Cheese Served on a Baguette with Steakhouse Mayo, & Crispy Fried Onions

SMOKED HAM

Maple Mustard Glazed Virginia Smoked Ham Served on Ciabatta with Smoked Gouda Cheese, Applewood Smoked Bacon & Shredded Lettuce with Spicy Dijon Mayonnaise

ROAST TURKEY

Roasted Fresh Turkey served on Wheat Bread, Applewood Smoked Bacon, Cheddar Cheese, Tomato, Avocado, Field Greens & Cilantro-Chipotle Mayonnaise

CAPRESE

Fresh Mozzarella, Tomato, Basil & House-Made Pesto on Brioche Bread

All pricing is subject to 23% service charge and 8.25% sales tax

PLATED LUNCH

*All entrees served with Freshly Brewed Local Gourmet Coffee, Iced Tea & Water
Choice of two of the following dressings: Garlic Ranch, Honey Blackberry Balsamic,
Jalapeno Caesar or Cilantro Maytag Blue*

CILANTRO LIME CHICKEN - \$34.00 PER GUEST

House Blend of Fresh Lettuce, Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest

Artisan Breads & Composed Butters

Cilantro Lime Chicken with Chipotle Poblano Cream

Smashed Black Beans

Seasonal Vegetable Medley

Cinnamon Trifle with Chocolate

ROASTED PORK LOIN - \$34.00 PER GUEST

House Blend of Fresh Lettuce, Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest

Artisan Breads & Composed Butters

Sesame Garlic Smoked Pork Loin

Roasted Tri-Color Carrots

Vanilla Bean Crème Brulee

HERB ROASTED ATLANTIC SALMON - \$38.00 PER GUEST

Spinach Salad with Handpicked Baby Spinach Leaves, Fresh Seasonal Berries, Maytag Bleu Cheese Crumbles & Candied Texas Pecans

Artisan Breads & Composed Butters

Herb Roasted Atlantic Salmon

Smashed Sweet Potatoes

Rough Cut Seasonal Vegetables

Chocolate Pecan Tart

BEEF MEDALLIONS - \$40.00 PER GUEST

Bibb Wedge with Red & Yellow Pear Tomatoes, Julienne English Cucumber topped with Fried Jalapenos & Drizzled with Garlic Ranch Dressing

Artisan Breads & Composed Butters

Beef Tenderloin Medallion

Horseradish Yukon Gold Potatoes

Fresh Green Beans

Lemon Thyme Pound Cake with Fresh Berries

All pricing is subject to 23% service charge and 8.25% sales tax

THEMED TIMEOUTS

(Breaks available for 60 minutes)

NOLAN RYAN - \$24.00 PER GUEST

Fruit & Nut Bars

Trail Mix

Roasted Edamame & Corn Mix

Freshly Baked Carrot Muffins

Naked Juice Smoothies

Whole Fruit

Freshly Brewed Gourmet Coffee & Teas

Assorted Soft Drinks & Bottled Water

DOWN SOUTH - \$17.00 PER GUEST

Polenta Bread Pudding with Crème Anglaise & Cinnamon Dust

Peach Cobbler with Whipped Cream

Freshly Brewed Gourmet Coffee & Teas

Assorted Soft Drinks & Bottled Water

HAVE YOUR CAKE & EAT IT TOO! - \$20.00 PER GUEST

Fudge Brownies

Assorted Cookies Cookies

Mini Cupcakes

Freshly Brewed Gourmet Coffee & Teas

Assorted Sodas & Bottled Water

BUENO BREAK - \$21.00 PER GUEST

Tri-Color Tortilla Chips

Roasted Tomato Salsa & Chile Con Queso

House-Made Guacamole

Freshly Brewed Local Gourmet Coffee & Teas

Assorted Sodas & Bottled Water

All pricing is subject to 23% service charge and 8.25% sales tax

THEMED TIMEOUTS

(Breaks available for 60 minutes)

THE STAR - \$19.00 PER GUEST

Toasted Crostini with Spinach Artichoke Dip

Fruit Tarts

Hummus with Assorted Local Gourmet Crisps

Freshly Brewed Gourmet Coffee & Teas

Assorted Sodas & Bottled Water

THE KLYDE WARREN - \$18.00 PER GUEST

Freshly Popped Popcorn

Warm Salted Pretzels with Mustard and Cheese Sauce

Assorted Movie Candy

Freshly Brewed Gourmet Coffee & Teas

Assorted Sodas & Bottled Water

AFTERNOON A LA CARTE

A La Carte menu selections must be ordered for number of guests in attendance.

Tortilla Chips & Salsa - **\$7.00 per guest**

Grilled Naan with Spinach-Artichoke Dip - **\$8.00 per guest**
(minimum of 10 guests)

Tortilla Chips & Queso Served with Sliced Jalapenos - **\$8.00 per guest**

Assorted Candy Bars & Candies - **\$5.00 each**
(Billed on consumption)

Assortment of Individual Chips & Snack Bags - **\$4.00 each**
(Billed on consumption)

House Blend of Mixed Nuts - **\$25.00 per pound**

Texas Pecans, Pistachios, Smoked Almonds, & Cashews
(One pound serves approximately 3 guests)

Jumbo Brownies - **\$45.00 per dozen**

Jumbo Cookies - **\$45.00 per dozen**

Warm Soft Pretzels Served with Mustard & Cheese Sauce - **\$45.00 per dozen**

All pricing is subject to 23% service charge and 8.25% sales tax

HORS D'OEUVRES

50 PIECE MINIMUM PER SELECTION - \$6.00 PER PIECE

HOT HORS D'OEUVRES

- Chicken Tender Skewer with Korean BBQ Sauce
- Beef Skewer with A Chimichurri Sauce
- Savory Mushroom & Smoked Gouda Strudel
- Miniature Smoked Chicken Quesadilla with House-Made Salsa
- Crab Cakes with Spiced Avocado Aioli
- Marinated Chicken Satay with Ponzu Sauce
- Miniature Beef Wellington with Horseradish Chive Cream
- Coconut Shrimp with Sweet Chili Thai
- Bacon Wrapped Chicken with Jalapeño Cream Cheese

COLD HORS D'OEUVRES

- Fresh Tomato Basil Bruschetta
- Chocolate Dipped Bacon Skewer
- Charred Beef Croustade with Bleu cheese Crumbles & Crisp Shallots
- Smoked Salmon with Horseradish Cream Crostini
- Mediterranean Chicken Skewer with Feta, Artichoke Hearts, Red Grapes with Lemon Zest & A Splash of Citrus Vinaigrette
- Prosciutto Wrapped Asparagus
- Caprese Salad Skewer
- Applewood Smoked Bacon Wrapped Wasabi Shrimp

DISPLAYS

25 GUEST MINIMUM

(Displays available for 90 minutes)

FRESHLY SLICED SEASONAL FRUIT DISPLAY - \$16.00 PER GUEST

Honeydew Melon, Cantaloupe, Fresh Strawberries, Grapes & Seasonal Berries with Honey Yogurt Dip

GRILLED VEGETABLE DISPLAY - \$18.00 PER GUEST

An Array of Fresh, Grilled and Pickled Vegetables with Fried Capers and Garlic Remoulade

CHEESE DISPLAY - \$19.00 PER GUEST

Imported & Domestic Cheeses Attractively Presented with Grape Clusters Dried Fruit, Nuts & An Assortment of Crackers & Crisps

CHARCUTTERIE DISPLAY - \$22.00 PER GUEST

Imported & Domestic Meats, Sausages, Cheeses, Mozzarella, Country Olives, Artichokes, Mushrooms, Pepperoncini, Bell Pepper, Toasted Nuts, Breads & Crisps

All pricing is subject to 23% service charge and 8.25% sales tax

RECEPTION STATIONS

50 GUEST MINIMUM - 3 STATION MINIMUM

One attendant per item per 50 guests at \$125.00

(Stations available for 1.5 hours)

THE SALAD BOWL - \$16.00 PER GUEST

Choice of Baby Spinach, Romaine, Spring Mix, Bacon, Olives, Egg, Parmesan, Feta, Tomato, Golden Raisins, House-Made Croutons, Herb Vinaigrette, Caesar & Buttermilk Herb Dressings

POTATO MARTINI - \$18.00 PER GUEST

Roasted Garlic Yukon Gold Mashed Potatoes & Sweet Potatoes with Brown Sugar & Pecans

A variety of toppings to include:

Sour Cream, Cheddar-Jack Cheese, Bacon, Sautéed Mushrooms, Steamed Broccoli, & Scallions

Served in a Martini Glass

MAC IT UP! - \$18.00 PER GUEST

Chef's Perfect Blend of Rich & Creamy Mac & Cheese, Served with Choice of Sautéed Mushrooms, Steamed Broccoli, Bacon Bits, Chives, Sour Cream, Fresh Peas & Black Olives

TEXAS STREET TACOS - \$25.00 PER GUEST

Mini Flour Tortillas Prepared On A Griddle & Filled with Your Choice Of: Traditional Carnitas, Pulled Beef Brisket & Shredded Chicken
Accompanied by: Cheese, House-Made Salsa, Pico de Gallo & Sour Cream

I LOVE GRILLED CHEESE! - \$27.00 PER GUEST

One attendant per item per 100 guests at \$125.00

Create with: French White, Wheat, Sourdough or Marble Rye.

Add Smoked Cheddar, Provolone, Swiss, Havarti, Boursin or Chef's Choice.

Sautéed Mushrooms, Onions, Peppers, Smoked Ham, Roast Beef, Grilled Chicken, Sliced Tomatoes, Fresh Spinach, Bacon, Bleu Cheese Crumbles, & Jalapenos

Served with Tomato Bisque Shooters

DINNER ENTRÉES MENU

*All entrees are served with Freshly Brewed Local Gourmet Coffee, Iced Tea & Water.
Choice of two of the following dressings: Garlic Ranch, Honey Blackberry Balsamic,
Jalapeno Caesar or Cilantro Maytag Blue.*

PAN SEARED CHICKEN - \$48.00 PER GUEST

House Blend of Fresh Lettuce, Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest

Artisan Breads & Composed Butters

Pan Seared Marinated Chicken Breast Topped with Smoked Jalapenos Chutney

Texas Mati Rice Pilaf

Seasonal Grilled Vegetables

Vanilla Crème Brulee

STUFFED CHICKEN - \$54.00 PER GUEST

Bibb Wedge, Red & Yellow Pear Tomatoes, Julienne Cucumbers & Carrots with Buttermilk Fried Jalapenos

Artisan Breads & Composed Butters

Blue Crab & Portabella Stuffed Chicken Breast Wrapped with Applewood Smoked Bacon

Chive Smashed Potatoes

Seasonal Vegetable Medley

Chocolate Pecan Tart with Vanilla Bean Anglaise

PORK LOIN - \$52.00 PER GUEST

Bibb Wedge, Red & Yellow Pear Tomatoes, Julienne Cucumbers & Carrots with Buttermilk Fried Jalapenos

Artisan Breads & Composed Butters

Chili Rubbed Pork Tenderloin with Red Onion Marmalade

Ancho Whipped Yukon Potatoes

Seasonal Vegetable Medley

Apple Strudel with Cinnamon Chantilly Cream

All pricing is subject to 23% service charge and 8.25% sales tax

DINNER ENTRÉES MENU

All entrees are served with Freshly Brewed Local Gourmet Coffee, Iced Tea & Water. Choice of two of the following dressings: Garlic Ranch, Honey Blackberry Balsamic, Jalapeno Caesar or Cilantro Maytag Blue.

SALMON - \$55.00 - PER GUEST

Fresh Caprese Salad

Artisan Breads & Composed Butters

Herb Crusted Atlantic Salmon with Basil Pesto

Roasted Vegetables

Couscous Topped with Infused Oil & Sundried Tomatoes

Chocolate Trifle Duo

FARM RAISED STRIPED BASS - \$72.00 - PER GUEST

House Blend of Fresh Lettuce, Julienne Jicama, Cilantro Leaves, Grape Tomatoes & Grilled Carrot Nest

Farm Raised Striped Bass with Heirloom Tomato, Fennel, and Texas Olive Oil Relish

Homestead Purple Grits

Mélange of Vegetables with Minced Herbs & Butter

White Chocolate & Coffee Panna Cotta

BEEF TENDERLOIN - \$74.00 - PER GUEST

Romaine, Crisp Parmesan Chips & Grilled Sourdough Toast Points

Artisan Breads & Composed Butters

Oven Roasted Tri-Peppercorn Crusted Beef Tenderloin with a Smoked Jalapeno Demi Glace

Grilled Corn & White Truffle Polenta

Fresh Seasonal Vegetable Medley

Chocolate Terrine with Raspberries & White Chocolate Shavings

All pricing is subject to 23% service charge and 8.25% sales tax

THE CARVERY

(One carver per item per 50 guests at \$125.00)

Lemon & Garlic Rubbed Roasted Turkey Breast with "Texas" Gremolata & Pan Jus * Served with Buttered Citrus Cornbread

\$350.00 *(serves 20 guests)*

Mesquite Rubbed House Brisket with Apple Cider & Dried Jalapeno Barbeque Sauce * Served with Roasted Garlic Cheddar Biscuits

\$450.00 *(serves 25 guests)*

Spice Crusted Pork Loin with Mushroom, Bacon & White Wine Cream * Served with French Baguette Spears

\$400.00 *(serves 25 Guests)*

Apricot Roasted Pit Ham with Pineapple Brown Sugar Glaze * Served with Buttered Silver Dollar Rolls

\$350.00 *(serves 40 Guests)*

Rosemary, Garlic & Butter Roasted Beef Tenderloin with Garlic & Shallot Demi * Served with Grilled Sourdough

\$550.00 *(serves 25 Guests)*

House Smoked Side of Salmon with Lemon Saffron Cream & Fresh Dill * Served with House Sliced Bagel Chips

\$500.00 *(serves 25 Guests)*

All pricing is subject to 23% service charge and 8.25% sales tax

DINNER BUFFETS

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)

(Buffets available for 1.5 hours)

All buffets include Freshly Brewed Local Gourmet Coffee, Iced Tea & Water

THE LONE STAR - \$78.00 PER GUEST

Texas Wedge-Bibb Lettuce, Red & Yellow Pear Tomatoes, Julienne Cucumbers & Fried Jalapenos

Artisan Breads & Composed Butters

Cucumber-Tomato Salad

Chili Rubbed Rib-eye

Crispy Onion Strings & Horseradish Cream

House Smoked Chicken Breast with Chipotle BBQ Sauce

Smoked Cheddar Macaroni & Cheese

Farmers Market Zucchini, Yellow Squash & Sweet Texas Onion Casserole

Grilled Vegetable Medley

Cheddar Garlic Biscuits with Savory Butters

Texas Favorite Peach Cobbler with Vanilla Bean Ice Cream

Individual Chocolate Pecan Pies

THE HEIRLOOM - \$80.00 PER GUEST

Organic Greens with Tomato, Cucumber & Parmesan Crisps, Choice of Dressing

Artisan Breads & Composed Butters

Red & Yellow Pear Tomatoes with Smoked Mozzarella & Fried Basil Drizzled with Balsamic Vinaigrette

Shell Pasta with Spinach, Mushroom & Creamy Alfredo

Organic Chicken Breast Baked in Hay

Oven Roasted Tri-Peppercorn Crusted Beef Tenderloin with a Smoked Jalapeno Demi Glace

Oven Roasted Marble Potatoes

Local Seasonal Vegetables

Fresh Fruit Tarts

Lemon Thyme Panna Cotta

All pricing is subject to 23% service charge and 8.25% sales tax

DINNER BUFFETS

25 GUEST MINIMUM (UNDER 20 PEOPLE ADD \$5 PER PERSON)

(Buffets available for 1.5 hours)

All buffets include Freshly Brewed Local Gourmet Coffee, Iced Tea & Water

THE RANCHER - \$85.00 PER GUEST

Chopped Salad with Tomatoes, Egg, Carrots, Queso Fresco Cheese, Bacon & House made Herbed Croutons with Jalapeno Ranch Dressing

House-Made Breads & Composed Butters

Rough Cut Seasonal Vegetables with Drawn Butter

Toasted Cumin Crusted Pork Loin with Seasonal Texas Fruit Compote

Bacon Wrapped Chicken Stuffed with Pimento Cheese

Chef's Chili Rubbed Brisket

Loaded Steak Fries Casserole

Mini Maple Bacon Pound Cakes

Bananas Foster served in a Mason Jar

THE LIVE OAK - \$88.00 PER GUEST

Sweet Baby Gems with Cucumbers, Grape Tomatoes, Feta Cheese, Toasted Pistachios & Lemon Thyme Vinaigrette

Artisan Breads & Composed Butters

Melange of Seasonal Vegetables with Minced Herbs and Butter

Yukon Gold Horseradish Mashed Potatoes

Oven Roasted Strip Loin with Roasted Onion Demi

Organic Breast of Chicken with Smoked Tomato Chutney

Texas Farm Raised Striped Bass with Roasted Sweet Corn and

Grilled Chili Relish

Raspberry Ganache Trifles

White Chocolate & Coffee Panna Cotta

All pricing is subject to 23% service charge and 8.25% sales tax

COCKTAILS

OPEN PREMIUM BAR

2 Hours - \$34.00 per guest

3 Hours - \$46.00 per guest

4 Hours - \$55.00 per guest

OPEN CALL BAR

2 Hours - \$32.00 per guest

3 Hours - \$41.00 per guest

4 Hours - \$48.00 per guest

DOMESTIC BEER & HOUSE WINE

2 Hours - \$28.00 per guest

3 Hours - \$34.00 per guest

4 Hours - \$42.00 per guest

HOUSE WINES

House Red - \$34.00 per bottle**

House White - \$34.00 per bottle**

Champagne - \$34.00 per bottle**

All pricing is subject to 23% service charge and 8.25% sales tax

COCKTAILS

INDIVIDUAL SELECTIONS

HOST BAR

Super Premium Cocktails - **\$12.00 per glass****

Premium Cocktails – **\$10.00 per glass****

Cocktails - **\$8.00 per glass****

Domestic Beer - **\$6.00 per bottle****

Imported Beer - **\$7.00 per bottle****

House Wine - **\$8.00 per glass****

Sodas & Bottled Water- **\$3.50 per drink****

Freshly Brewed Local Gourmet Coffee - **\$65.00 per gallon**

Iced Tea - **\$55.00 per gallon**

Lemonade - **\$45.00 per gallon**

Corkage Fee - **\$25.00 per bottle**
(if bringing own wine)

CASH BAR - PLUS APPLICABLE TAXES

Domestic Beer - **\$6.00 per bottle**

Imported Beer - **\$7.00 per bottle**

House Wine - **\$8.00 per glass**

Mixed Drink- Call- **\$8.00 per glass**

Mixed Drink- Premium- **\$10.00 per glass**

Mixed Drink- Super Premium- **\$12.00 per glass**

Sodas & Bottled Water- **\$3.50 per drink**

****Starting Prices**

BARTENDER & CASHIER FEE - \$125.00 each
(cashier fee will apply for cash bar only)

All pricing is subject to 23% service charge and 8.25% sales tax